

FUMI YOSHINAGA

3



*What Did You
Eat Yesterday?*

What Did You Eat Yesterday?

3

FUMI YOSHINAGA

3

FUMI YOSHINAGA

Summer's Rainbow Miso*Let's Eat Kani*

What Did You Eat Yesterday?

Beef After Tuna Tea

What Did You Eat Yesterday?

3

FUMI YOSHINAGA

*Summer's Cabbage, Clams, and Bacon**Hearty Vegetable Soup and Handmade**Onion, Pumpkin, Green, and Egg Miso (Joriso)**Summer Cabbage and Sweet Corn**Summer's Rainbow Miso*

Simmered Chicken Wings

Simmered Cabbage, Clams, and Bacon

Hearty Vegetable Zoni and Karkundun

Unagi, Mustard Greens, and Egg Miso Gohan

Lotus Root Kimpira

Entrée Crepes and Snack Crepes

*What Did You
Eat Yesterday?*

Sapporo Delishan Ramen

Beef Miso Fried Rice

What Did You Eat Yesterday? #3

Fumi Yoshinaga

#17.	3
#18.	21
#19.	39
#20.	57
#21.	81
#22. "	99
#23. "	117
#24.	135

#77

I WON'T NOT
COME BACK
FROM
NEW YEAR'S
EVE TO NEW
YEAR'S DAY

FOR NEW
YEAR'S

MY FATHER
HAS BEEN
"SICK"











HE'S
SURELY
EVER
MET?



He said
no.



ONCE IN A
WHILE, I'D
HEAR JACOB
AND MICHAEL
AND HE'D
BE THERE

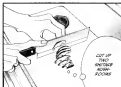
TO BRING
WITH HIM
STUFFED
STEW ONCE
SINCE HE'D
DIED

THEY WOULD
BE, WOULD
NOT HE SAY
NOT TOGETHER
LATER JACOB
SUBJECT?









CUT UP
THAT SPICE
GINGER
POUND



IN THE POT
ADD ONE AND A
QUARTER CUP OF
WATER, AND ADD IN
A LITTLE BIT OF
SALT, SOME PLAIN
CHICKEN BROTH,
AND WHATEVER
PLANT
PREFERRED



WHEN IT
BOILS, POOR IN TWO
BROTH, ADD
THAT WATER
PREFERRED
AND SO



WHILE THE ACID
BOILS, ADD IN THE
BROTH, ADD SOME
A BIT OF SALT AND
SOME HOT WATER
FOR FLAVORING
THAT, MIX IN POSSIBLE
THE AMOUNT OF
WATER, UNTIL IT
GETS THICK...



AND THE
DARKEN
SOUP IS
COMPLETE

LASTLY, MIX IN A
THIRD BLOCK OF
SALT, AND ONE AND A
HALF TEASPOON
OF VINEGAR...





CHOP UP THE
MUSHROOMS—
MUSH CHOPED



WITH THE MEAT IS
PEPPER, MUSHROOM WITH
MUSH, MUSHING MUSH
AND CHOPPED, ADD A
TABLESPOON OF
WATER AND STIR
FOR 10 MIN.

WITH THE MEAT,
TURN IN
FOR 10 MIN.
OF FISH...



AND
PEPPER
AS A THICK
SAUCE

APPROXIMATELY,
ADD A BIT OF
SALT TO THE
SAPPHIRE
BUT NOT.



WITH THE FISH,
ADD MUSH,
CHOPPED GREEN
CHOPPED AND
SALAD OIL, THE
MUSH FISH
MUSH, ADD THE
CHOPPED MUSH
TO THE MUSH.



CUT UP HALF A
CUP OF CHOPPED
MUSH, MUSH
FISH, MUSH
MUSH, MUSH
MUSH, MUSH
MUSH, MUSH
MUSH, MUSH



PERFECT



WHEN THE MEAT
CHANGES COLOUR,
ADD THE BOILED
VEGETABLES. PLACE
WITH OTHER SALAD
AND DRESSING.



HEY!
GIVE ME
LIFE! YOUR
PHOTOGRAPH!



NOW GO
HOLD OUT
UNTIL LATER!



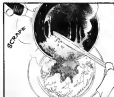
OH,
WELCOME
HOME! HOLD
ON, I'M
MAKING THE
BED.

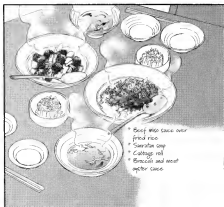
WAS
ABOUT LAST
NIGHT...



I'M
HOME...









*Collage roll is, at best,
representative of Kakai
Shiro's conscience.*

*It's a bit of a pain
to make, but for the
beef mince fried rice,
try adding thick pieces
of plain fried
bean curd.*



What Did You Eat Yesterday?

Glossary

Douchang: a spicy, salty paste made from fermented broad beans, soybeans, salt, rice, and spices

Miso soup: a traditional Japanese soup made of a soup stock called *dashi*, into which *miso* is dissolved

Miso: fermented soybean paste

Sake: rice wine

Suanziou soup: Chinese hot and sour soup

Shitake: type of mushrooms

Tofu: bean curd that has been pressed into blocks

OH
WOO FOR
MR. TOO
♡

YOUNG
SALT FOR
MR. TOO

AT MY
HOUSE,
MR. ALWAY
DO SALT-
PLACED
KAREN

WOO
FOR ME

WUP
DEFINITE
WY NACD
FOR ME!











Shadows within (credit) Mike Saxon



Photo courtesy







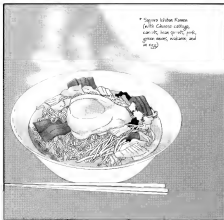








Beans
that
burn
in
the
stomach
is
the
key
to
the
burn
effect



* Square Kitchen Ramen
(with Chawan cabbage,
carrots, bean sprouts, pork,
green onions, wakame, and
an egg)



TIME
TO BATE!



POUNCE! (POUNCE!) is a Japanese sound effect for when something is eaten.







*Um, in the
summertime, Koji
eats cabbage instead
of Chinese cabbage.*

*Instead of using
Chinese cabbage,
you can also use
kimchi and make
kimchi ramen.*

*I hear it's also
delicious if you fry
the kimchi in oil.*



What Did You Eat Yesterday?

Glossary

Kimchi: a traditional Korean pickled dish made of pickled vegetables with varied seasonings

Mirin: sweetened rice wine

Miso: fermented soy bean paste

Miso soup: a traditional Japanese soup made of a soup stock called dashi, into which miso is dissolved

Nori: a paper-like seaweed product

Ramen: Japanese noodle dish that originated in China

Soba: thin Japanese noodle made from buckwheat flour, served cold or with dipping sauce

Wakame: edible seaweed



*It has been
some years
since Akiko
Shiroki visited
her parents for
New Year's Day.*













NOT REALLY
ACTUALLY INT
THE NEIGHBORES
STARTED AFTER
THINK SHOULD
NOT HAVE
BORN

OH, YOU
GUYS HAVE
MADDER IN
TOWN, TOOP

They are not but
supposed to read

IF OUR FAMILY AND
THE BORN HAS NOT
BOTTEN ALONG SO
WELL, AFTER WE
MOVED NEXT DOOR
AFTER THE BORN, WE
WOULD HAVE BEEN
CLOSED TO OUR
RELATION BACK IN
OUR HOMEOWN



WELL ... IT'S
JUST THAT
THAT FEEL
SINCE THE
FEELING IS NOW
FULL WITH MEAT
AND FISH

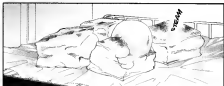
ANDREW
PLEASED THAT
WAS OF THE
MUCH AND
ADDITION
BACK!

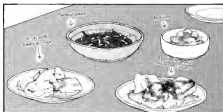


THEY ARE
REALLY GOOD
KNOWLEDGE. THEN
WAS MY MOTHER GOT
AND HER WIFE GOT
AND ARE SOMETHING A
MISSED. THEY OVER-
LOOKED IT AND STILL
REMEMBERED US

I SEE...

But this
is a really
a lot





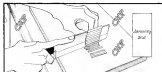


YEAH



ALTHOUGH I
CAN'T SAY I'M TOO
COMFORTABLE, IT'S
A BIT DIFFERENT
FROM THE PBLAND
THEY JUST KNOW THAT
THE HUSBANDS
ALREADY HAVE
GRANDCHILDREN

I'M STILL
GLAD I WENT
HOME



January
2nd



THINK POT
FILL WITH A
POT OF WATER,
AND TURN ON
THE HEAT



CUT THE
BAGS AND
TRIM THE
THE CORNERS
AND CUT
THINER

USE ABOUT A
THIRD OF THE
CORNERS AND
HALF A CORNER





AFTER MICROWAVING
FOUR POUNDS OF THE
RICE, MICROWAVE FOR
ONE MINUTE AND A
HALF, PUT THEM ON A
SHEET OF ALUMINUM
FOIL AND TOAST
THEM IN THE OVEN
TOASTEN



beep



They really
blend up in the
a good, hot, fluffy
texture

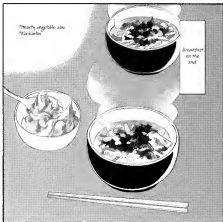
PUT RICE
AND TOAST
FEEL INTO A
BOWL



OVER THE
RICE, ADD THE
CHICKEN, CARROTS,
CABBAGE, CHICKEN
AND CHICKEN



Over the rice, add
chicken, carrots,
cabbage, chicken
and chicken







He got the
books in the
candlestick
there and in
your other
room.

FINALLY YOU
CAN SEE THE
ICE IN THE
CLEARING...

AMIRIGHT?



Just then,
the
morning
of
January
4th



Actually
even the
opposite
will do!

I WANT TO
BUY CARS
OTHER THAN
HONDA!

I'M OK WITH YOU
GOING TO THAT
DETROIT
HONDA SHOP,
SO DO AND BUY
BENTLEY BENTLEY





*The mochi in the Hearty Zoni
can be exchanged for rice to
make a Hearty Zoni, which
is also very delicious.*

*In this case, once the vegetables
have come to a boil, quickly add
washed uncooked rice. When the
rice has swelled up after about
10 minutes, add in the chicken,
and the dish is done after it
comes to a gentle boil.
It can also be served with
eggs if preferred.*



What Did You Eat Yesterday?

Glossary

Akuranage: deep-fried thin slices of tofu

Daiden: Japanese radish

Kanako: soybean flour

Komatsuna: Japanese mustard spinach

Karikinton: marbled sweet potato with chestnut

Mitsuba: Japanese wild parsley

Mochi: Japanese rice cake

Natto: soybeans fermented by natto bacillus, resulting in a strong smell and sticky consistency

Sake: rice wine

Shirodashi: special seasoned soy sauce

Yuzu: East Asian citrus fruit that's quite sour

Yuzu kosho: condiment paste made from yuzu peel and Chile peppers

Zoni: a soup containing mochi made for New Year's

Zushi: Japanese rice soup made from pre-cooked rice and natto

SOON WE
GOT OURSELVES
A CHANGING
STUDENT IT'S
BEEN A WHILE









Character's
clothes
help













IN COURT, YOU
MAY CONVINCE
THE OTHER
PARTY TO PAY UP
BUT YOU CANNOT
CONVINCE THEM
TO APOLOGIZE



WHAT THE
DEFENSE WANTED
WASNT REALLY
MONEY WAS MY
DIGNITY. HE WANTED
THE TRUTH ABOUT
THE DEATH AND
SECURE SUPPORT
FROM THE
HOSPITAL.



MR. KISHI, DO
YOU BLAME
PEOPLE WHO
PRACTICE
LAWYER?

NO, IT'S
NOT MY
TERMS





*Don't you think
this is disgusting?
Although I preach
such virtuous principles,
I compromise in my
actions. You must
have realized this
hypocrisy!*

NO, NO,
EVEN WITH THAT
BRAIN-SAD, OF
COURSE I STILL DO
INDUSTRIAL MEDICAL
MALPRACTICE
LAWYERS! THE
COMPENSATION
RULES IN EACH CASE
HAS ALSO BEEN
VERY LAME!



BUT I THINK IT'S
AMAZING THAT YOU
HAVE THOUGHT
THROUGH MATTERS
LIKE THESE. EVEN
THOUGH SOMEONE
LIKE YOU HAVEN'T A
HUMAN RIGHTS
LAWYER.

I THOUGHT
THAT IT'S
SCANDAL
FOOLISH FOR
A LAWYER TO
SPEND ON
AN IDEAL
ABOUT THE
PRACTICE...

2...

Oh, no!



NO, NO, NO, NO! Such
a cute girl surely has
and so that boyfriend is
fine. I mean, please say
what's the case? She
has a boyfriend right?
Right... right??

What
now??

That is bad
Really bad
What should
I do??



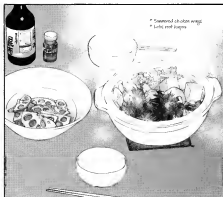




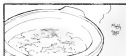
















*The little bit of
vinegar added into
the lotus root kimpchi
will lose its taste
while being stir fried,
so the dish won't be
sour. The vinegar
gives the lotus root a
crispy result.*

What Did You Eat Yesterday?

Glossary

Montage: a soup base made of dashi, soy sauce, and mirin

Mirin: sweetened rice wine

Mitsuna: Japanese mustard greens

Nabe: hotpot cooked in a clay pot

Ojya: rice gruel with ingredients and then seasoned with miso
or soy sauce

Ponzu: a citrus-based sauce

Kajirita: sautéed and simmered vegetables

Sake: rice wine

Yuzu kosho: condiment paste made from yuzu peel and
Chile peppers

#21

DASH AND
BUT WHEN
I SAID THAT
PEOPLE WOULD
DROP IN THE
APPROACH
TO THIS CASE
BUTTER STILL
COSTS THE
SAME

BUT WHEN
WHEN PEOPLE
ALREADY REACHED
AND THE A GOOD
WENT A TOWN OFF
THE PRICE OF SALAD
ON THE ROAD
DOUBLED

THE PRICE
OF BREAD IN
COUNTRIES THAT
WAS ENTICED
TO THE ROAD

a 0



entropiya

www.entropiya.ru

entropiya@yandex.ru

SCANNER: TORHEDD LAGON

TRANSLATOR: TOSHI

EDITOR: KASSOP

PROOFREADER: SOPHENDO / OT



Price	25,740
Discount	25,740
	10,740
	11,000
	5,430
	21,000
	21,000



CHAPTER 10001100













The
seed
died



They've
passed
up



Now
search
the
water
from
the
seed
sowed
the
morning



The
seed



The
seed
and
a
seed
that
they
just
sowed
before



Then, the
water
from
the
seed
sowed
the
morning
and
the
seed
sowed
the
morning

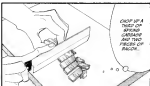


They've
passed
up

They've
passed
up

They've
passed
up

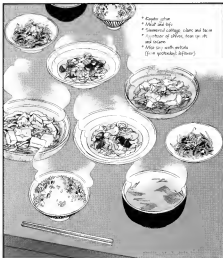
A heap



















*For the appetizers
involving bean sprouts,
chives and sesame oil,
chili oil can be used to
substitute the sesame oil.*

*Also, remember to
consume the frozen
clams within two weeks
of freezing them.*



Glossary

Akuranage: deep-fried thin slices of *tofu*

Denko shitake: the highest grade of *shitake* mushrooms

Enoki: long, thin white mushrooms

Kagaku gohan: a rice dish with seasoned ingredients (usually vegetables and chicken)

Konjac: jelly made from the rhizome of devil's tongue, a plant in eastern Asia

Mentsuyu: a soup base made of *dashi*, soy sauce, and *mirin*

Mirin: sweetened rice wine

Miso soup: a traditional Japanese soup made of a soup stock called *dashi*, into which *miso* is dissolved

Miso: fermented soybean paste

Mitsuba: Japanese wild parsley

Ponzu: a citrus-based sauce

Sake: rice wine

Shitake: type of mushrooms

Shirodashi: special seasoned soy sauce

Takikomi gohan: a rice dish that's seasoned with soy sauce and served with mixed vegetables

Tofu: bean curd that has been pressed into blocks

CLACK

*Shopping
is just like
hunting.*

#22

SCANNER: TOSHIRODRAGON
TRANSLATOR: JADE
CLEANER: RALLY
TYPESETTER: MASSOF
PROOFREADER: SOPHENDO|BOT









I
FOUGHT

ONE PACK OF
SHINY PEAS
FOR 80 YEN,
TWO BUNCHES
OF ASPARAGUS
AT 80 YEN A
BUNCH

ONE BAG OF
SPINACH CARROTS
FOR 120 YEN, A BAG
OF CHICKEN FOR
100 YEN, A BAG OF
POTATOES FOR 100
YEN, TEN CARDS OF
DRIED CARROTS
FOR 100 YEN, HOME
CUCUMBERS, AND
BOX ONION

WHEN I
HEARD A GUY OF
PROGRESSIVE
IDEAS AND
THINKING A GOOD
SUPERMARKET IN
THE NEXT SHOP
OVER IN THE SHOP
DISTRICT WITH
HEAVY TOPS
FOR 100 YEN...

THEY'RE BACK FROM



BOOM! I'D
LIKE TO ASK
FOR A
TEAM PLEASE



OH...

WHAT
SHOULD I
DO? SINCE IT'S
NO GREAT
SHOULD I BUY
ASPARAGUS
BEANS, TOPS

THEY SAID
THE GREEN
ASPARAGUS
FOR 80 YEN
LESS!

she's
normally
like this

And
when that
person
sits in the
chair

SHALL WE
START WITH
A SHIMPOO, TRIM? THE
WAY PLEASE

OK.

SWISH

Ms. Homaguchi is one
of those customers who
always comes without a
reservation. He knows
howed why she chooses to
get her hair cut here, but
for whatever reason, she
always asks for Kengo.

LEOPARD
CLUB

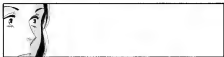
HE'S ALREADY
OPENED HIS
EYES?

ALIVE?

But
nothing...









ACTING
THAT
TO GET
ACROSS?

THAT WAS
SOMEONE
REALLY

AND WHEN
I GET THERE,
IT'S TIME TO
GO TO SLEEP

THE OTHER
WASNT
THE OTHER
FROM THE
APPROACH



MY NAME WAS
MY NAME
BOTH FEEL
LARGER

ARE

BRADY
THAT THAT'S
GREAT

I'M WORRY
ABOUT ALL
THIS BUT
THANK YOU
FOR PUTTING
UP WITH ME
UM















Hipsi tea:

*When making this dish,
it's all right to use long
hipsí or food hipsí—
whichever you prefer.
It is also possible to use
soybeans boiled in water,
but smothered soybeans
are softer, so a "dry
pack" (the same thing
as smothered) is
recommended here.*

What Did You Eat Yesterday?

Glossary

Boi choi: Chinese cabbage

Bonito: a medium-sized fish in the mackerel family

Hijiki: a brown sea vegetable rich in fiber

Miso soup: a traditional Japanese soup made of a soup stock called *dashi*, into which *miso* is dissolved

Miso: fermented soybean paste

Sake: rice wine

Shirataki: noodles made from konjac

Tofu: bean curd that has been pressed into blocks

Wakame: edible seaweed



WOULDN'T
HURT TO
APPROACH
KAREN

AH... MIGHT
WANT SOME
PASTRIES AT
THE TOILET

#23



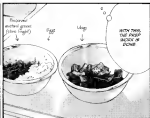


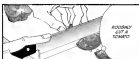












Cut 3 eggplants into chunks and fry them. To keep amount of water and diluted soy sauce ratio, and about 1 cup of soy sauce (I used and with their brand, recommended) to make a sauce with which to separate the eggplants. (Finally it was done, and I wasn't eating this method.)



THIS IS EGGPLANT AND SOY SAUCE FROM KENTUCKY

ADD THE PEASLES ON TOP AND COOK IN THE FRYING.

IT'S GOOD TO DO AS IT IS, BUT I'LL PUT THEM ON TOP OF THE LATTER AND COOKED AND POUR THE SAUCE ALL OVER.

I SHOULD HAVE APPROPRIATE REASONING. HAVE I SHOULD HAVE HAD SOME OTHER FORMER SALAD WITH THE APPROPRIATE

IT WASN'T ANYTHING FOR...





SEASON
WITH SALT
ONLY

WITH THE
COLOR OF
THE APPROPRIATE
BAGGINS,
FULLY STEW IN
THE FRYING PAN



NEED ADD IN
THE CHICKEN,
AND ADD THE
EGGS. TEST THE
SOFTENING, THEN
DISH IN THE
APPROPRIATE



ABOUT ADDING THE
RICE SHOULD HAVE
COOKED FIRST,
ADD IN THE UNUSUAL
AND THEN THE
RUBBER AND BROWN
PEPPER INTO THE
RICE COOKER
LET IT STEAM FOR
A FURTHER 10
MINUTES

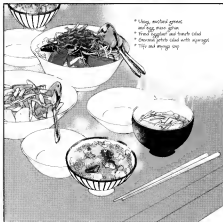


ADD SOME
PEPPER IN
THE END, AND
SERVE DISH



I wonder
what's for
dinner?

well, I can
probably let
you know





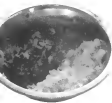
144. Side view PE 0207





*Uzugi mazu gohan:
greens, pickled daikon,
or others can be used to
substitute mustard greens.*

*If the dish can be
consumed immediately
without stirring it, pickled
cucumbers can be
used as well.*



What Did You Eat Yesterday?

Glossary

Daido: Japanese radish

Maze gohan: a rice dish in which the ingredients are added after the rice is cooked

Montoya: a soup base made of dashi, soy sauce, and mirin

Mirin: sweetened rice wine

Myoga: Japanese ginger

Nagasaki anagi: broiled eel in sweet soy sauce

Nandamake: Japanese dish in which the fish is first fried, then marinated in vinegar

Perilla: Japanese basil

Sake: rice wine

Shirodashi: special seasoned soy sauce

Sichuan pepper: Japanese pepper

Tofu: bean curd that has been pressed into blocks

Unagi: freshwater eel



YAWN...!















© 2000 Shogakukan Inc.

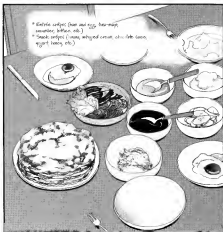






© 2010 Universal Studios. All Rights Reserved. "Adam" and "Bro" are trademarks of Universal Studios. All other trademarks are the property of their respective owners.

















© 2004 Shueisha. All Rights Reserved. "Shueisha" and "Shueisha" are trademarks of Shueisha. "Shueisha" is a registered trademark of Shueisha.







To err on the side of caution, be sure to strain the finished dough, but it's all right if you disregard this step.

After making the batter about two hours before you go to bed and then cooking the crepes the next day makes it easier in the morning.

And since making your own whipped cream can seem overwhelming, it's fine to use the frozen kind, too.

Broccoli and Venusian Mayonnaise

Stir-Fried Eggplant and Paprika

Turkey and Shrimp Shitake with Powdered Kasha

And so forth...

Don't forget the cleanup!

The next volume of What Did You Eat Yesterday? includes:

Fried Spinach Mustard and Bean Spreads

Eggplant and Fried Tofu with Ginger Miso Soup

Salmon, Egg, and Cucumber Sushi

Pickled Daikon, Cucumbers, and Carrots

Handmade Stew with Mushroom Sauce



What Did You Eat Yesterday?

Glossary

Chikuzensai: stewed dish with chicken, root vegetables, and konjac in oil and boiled with soy sauce and sugar

Daikon: Japanese radish

Kadai: the "one-a-minute vine"

Miso soup: a traditional Japanese soup made of a soup stock called dashi, into which miso is dissolved

Miso: fermented soybean paste

Shitake: type of mushrooms

Sushi: cooked vinegared rice commonly topped with seafood

Tofu: bean curd that has been pressed into blocks

Ume: a fruit often compared to a plum, but more closely related to apricots

Umearasa: paste made from the ume fruit